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or acetanalide or any derivative or preparation of any such substance contained therein.

Third. If in package form, and the quantity of the contents be not plainly and conspicuously marked on the outside of the package in terms of weight, measure, or numerical count: *Provided, however*, That such reasonable variations shall be permitted, and tolerances and also exemptions as to small packages as shall be or are established by rules and regulations made in accordance with the provisions of section 10 of the said act.

Fourth. If the package or its label shall bear any statement, design, or device regarding the ingredients or substance contained therein, which statement, design, or device shall be false or misleading in any particular: *Provided*, That an article of food which does not contain any added poisonous or deleterious ingredients shall not be deemed to be adulterated or misbranded in the following cases:

First. In the case of mixtures or compounds which may be now or from time to time hereafter known as articles of food under their own distinctive names, and not an imitation of, or offered for sale under the distinctive name of, another article of food, if the name be accompanied on the same label or brand with a statement of the place where said article has been manufactured or produced.

Second. In the case of articles labeled, branded, or tagged so as to plainly indicate that they are compounds, imitations, or blends, and having the word "compound," "imitation," or "blend," as the case may be, plainly stated on the package in which such article is offered for sale: *Provided*, The labeling is according to the rules prescribed by the dairy and food commissioner with the approval of the commissioner and the board of agriculture and immigration.

Provided, That the term "blend" as used herein shall be construed to mean a mixture of like substances, not excluding harmless coloring or flavoring ingredients used for the purpose of coloring or flavoring only: *And provided further*, That nothing in this act shall be construed as requiring or compelling proprietors or manufacturers of proprietary foods which contain no unwholesome added ingredients to disclose their trade formulas, except in so far as the provisions of this act may require to secure freedom from adulteration and misbranding.

Slaughterhouses, Packing Houses, and Similar Establishments—Sanitary Regulation—Permit Required. (Ch. 50, Act Feb. 17, 1916.)

1. That the following rules and regulations and standards are hereby established for the sanitation of slaughterhouses, abattoirs, packing houses, sausage factories, rendering plants or other places where animals are slaughtered for sale for human food or where animal carcasses, or parts thereof, are prepared for human food:

First. Every building or room used as a slaughterhouse, abattoir, packing house, sausage factory, rendering plant, or similar establishment shall be properly lighted, drained, plumbed and ventilated and conducted with due regard for the purity and wholesomeness of the meat food products therein produced and with strict regard to the influences of such conditions upon the health of the operatives, employees, and clerks.

Second. The floors, side walls, ceilings, receptacles, implements, machinery, and the clothing of the operatives, shall at all times be kept in a clean, healthful and sanitary condition. The doors, windows, and other openings, during the fly season, shall be fitted with self-closing screen doors and wire window screens

of not coarser than fourteen-mesh wire gauze, and the meat food products in the process of preparation, packing, storing or distribution, shall be securely protected from flies, dust, dirt, and from all other foreign or injurious contamination.

Third. The sleeping places for persons employed in such establishments shall be separate and apart from the room in which meat food products are manufactured, packed, stored, or distributed. No person shall be permitted to work in any such establishment who is known to be afflicted with any contagious or infectious disease, or any skin disease. Every such establishment shall be provided with a convenient washroom and toilet of sanitary construction, but such toilet shall be entirely separate and apart from any room used for the preparation, manufacture or storage of meat food products. Every room or compartment in which meat or meat food products are prepared, cured, rendered, stored, packed, or otherwise handled, shall be free from odors from toilets, catch-basins, tankrooms, casing departments, or from hides, or other injurious contamination. All water and ice used in the preparation of carcasses, meats, or meat food products shall be pure, clean, and wholesome.

Fourth. No swine shall be maintained at or near any slaughterhouse, and the offal from the slaughter of animals shall not be fed, unless it be first subjected to proper tankage; and every slaughterhouse or abattoir shall be equipped with adequate facilities for the tankage of the offal incident to the slaughter of animals, and all the gross offal except the casings resulting from the slaughter of animals shall be tanked.

2. The dairy and food commissioner, by and with the approval of the board of agriculture and immigration of Virginia is hereby empowered to fix and establish such rules and regulations in accordance with the provisions of this act as may be necessary for its enforcement.

3. No person, firm, or corporation shall operate or conduct any slaughterhouse, abattoir, packing house, sausage factory, rendering plant, or place where animals are slaughtered for sale for human food or where animal carcasses or parts thereof are prepared for human food, unless a license, for which no charge shall be made, has first been issued by the dairy and food commissioner to the owner, operator or manager of such establishment, authorizing said person, firm, or corporation to operate and conduct a slaughterhouse, abattoir, packing house, sausage factory, rendering plant or other similar business, and no person shall conduct or operate any such establishment or business after the revocation of such license, and the said dairy and food commissioner is hereby authorized and empowered to cause inspections to be made of every building, premises, or place in or upon which animals are slaughtered for human food, or animal carcasses, or parts thereof, are prepared for human food, and to grant licenses for the operation of the same whenever, in the judgment of the said commissioner, the business conducted in or upon said building, premises, or place, is managed in a sanitary manner and in accordance with the requirements of the law and of the rules and regulations provided in section 1 of this act, and of such rules and regulations as may be adopted as provided in section 2 of this act, and whenever, in his judgment, such building, premises or place, and the surroundings, are suitable for the proper sanitary operation of a slaughterhouse, abattoir, or other similar business: *Provided*, That nothing in this act shall apply to established slaughterhouses, abattoirs, packing houses, sausage factories, rendering plants, or other similar establishments when such establishments are licensed and conducted under the rules and regulations of the United States Department of Agriculture: *And provided, further*, That the provisions of this act shall not apply to the preparation or occasional sale of meat or meat

food products from animals raised by the farmer offering said products for sale, provided the said products are sound and wholesome.

4. Every license issued under the provisions of this act may be revoked by the dairy and food commissioner if the provisions of this act have been violated and the holder of such license has been convicted thereof, and every person, firm, or corporation who shall violate any of the provisions of this act or who shall conduct or operate a slaughterhouse, abattoir, packing house, sausage factory, rendering plant or other place where animals are slaughtered for sale for human food, or where animal carcasses or parts thereof are prepared for human food in violation of the provisions of this act, or who shall conduct or operate any such establishment without holding a license as herein specified, or who shall slaughter animals for sale for human food without holding a license, as herein specified, shall be guilty of a misdemeanor, and upon conviction shall be punished by a fine of not less than \$25 nor more than \$300 and costs of prosecution.

**Maternity Hospitals and Children's Boarding Houses—License Required—
Placing of Infants—Reports. (Ch. 436, Act Mar. 21, 1916.)**

1. That an act entitled an act to require the licensing and adequate inspection and supervision of persons and corporations conducting maternity hospitals and lying-in asylums and of persons receiving, boarding, and keeping children not relatives; prescribing rules for placing out and for reports; penalty, approved February 20, 1912, be amended and reenacted so as to read as follows:

SECTION 1. That any person or corporation not being superintendent of the poor that erects, conducts, establishes or maintains in this State a maternity hospital or lying-in asylum where females may be received, cared for, or treated during pregnancy or during or after delivery, or receives, boards, or keeps any children not relatives under 17 years of age without legal commitment shall, on and after the passage of this bill, obtain, on the recommendation of the State board of charities and corrections, a license to conduct said business from the local board of health of the city or county in which said business is carried on or in which such children are boarded or kept.

SEC. 2. No infant delivered in any lying-in asylum in this State shall be placed out by the mother while an inmate of said lying-in asylum, or within one month after leaving said asylum, or by any other person whatever, except upon the approval of the superintendent, or other person in charge of said asylum, and of the local health officer.

SEC. 3. Where arrangements for the placing out of an infant whose mother is an inmate of any lying-in asylum in this State are made by any person other than the superintendent of said asylum, said superintendent shall be held responsible for the proper placing of said infant as if the arrangements had been personally made by said superintendent.

SEC. 4. Every superintendent or other person in charge of any lying-in asylum or maternity home, or other institution in this State where females may be received, cared for, or treated during pregnancy, or during or after delivery, shall report in writing to the local health officer on forms furnished by said health officer every birth, admission, death, and discharge occurring in or from said lying-in asylum, maternity home, or other institution, within 24 hours, and duplicates of said report shall be sent to the State board of charities and corrections.